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A: (briefing) #00:02:41-6#

TP: Well, I'd like to make a recipe (,) that doesn't need the oven (,) because otherwise we'll collapse here (,) and um that produces as little heat as possible (\_) So if you had NOT been there (,) I probably would have made quesadillas (,) which are tortillas with cheese and corn pockets (,) and a salad to go with it (\_) #00:03:00-7#

A: Ok (,) #00:03:01-8#

TP: Um (-) Something like that (?) #00:03:05-8#

A: Ok (,) um (\_) recipes without oven (\_) #00:03:08-6#

TP: (laughs) #00:03:21-3#

A: Good (\_) So I mean I googled recipes without an oven (-) Now I have salmon slices (-) #00:03:25-8#

TP: (laughs) #00:03:26-2#

A: Uh (-) #00:03:27-2#

TP: Maybe you can somehow add ingredients to it (?) #00:03:31-0#

A: What ingredients (,) #00:03:34-0#

TP: Uh WHAT ingredients (?) #00:03:35-4#

A: Mhm (,) #00:03:36-9#

TP: Um (-) I don't know so the ones that you (-) um (-) So probably somehow the vegetables so peppers aubergines onions (,) beans maybe (,) #00:04:00-5#

A: I have here (,) well I have here a rice pot with kidney beans peppers and tomatoes (,) Found on Chef (,) Four point one stars (,) #00:04:07-9#

TP: Ok (,) but I've actually done something like this before (\_) #00:04:11-2#

A: Ok (\_) #00:04:12-1#

TP: Only with olive casserole (\_) #00:04:14-1#

A: If you know how to do it then (-) #00:04:15-4#

TP: So roughly yes (,) So I don't know what the recipe looks like (,) but I just wanted to cook rice and then the (unv.) #00:04:22-0#

A: Ok (\_) Yes if (-) yes (\_) Then we have to find something else (,) #00:04:24-1#

TP: Mhm (,) #00:04:30-1#

A: I have (-) Stuffed Eggplant Kidney Bean Recipe (,) Eggplant Ships with Kidney Bean Stuffing (,) Um (-) Peppers with Minced Meat (,) Kidney Bean Recipes (,) Um (,) Stuffed (-) Uh ok here Polish Day Vegetable Casserole (,) #00:04:48-6#

TP: I've never done anything like that (,) but it's probably oven (\_) #00:04:52-5#

A: Yes (\_) This is oven (\_) Um (,) Yes (\_) Is oven (\_) Um (-) Then I'll look at aubergine kidney bean recipes (,) #00:05:12-8#

TP: Ah, I have an idea (\_) See if it's um (-) so (-) I saw a recipe somewhere (,) with aubergine rolls (,) I think they had some kind of cream cheese and salmon in it (,) But you could certainly do that with crème fraîche too (\_) #00:05:30-7#

A: Ok (,) I still have (,) aubergine rolls with tomato sauce (,) #00:05:42-2#

TP: Can you show me a picture (?) #00:05:43-6#

A: Ne (-) #00:05:44-2#

TP: Ok (\_) Can you describe it (?) #00:05:46-5#

A: Yes (-) Um well these are aubergine slices that are rolled up with a toothpick (,) and filled (.) um (-) (.) What is this (?) I have to look (,) Yes it's tomatoes (,) Yes I really can't identify what it should be (\_) (unv.).) It will be sheep's cheese (,) There are tomatoes sheep's cheese (.) Olive paste shallots (,) thyme and so on (,) Yes (\_) #00:06:23-9# in the recipe.

TP: That actually sounds quite good (\_) So I still have sheep's cheese here (,) Or we could probably put in the Gouda (,) It would just be a bit different (,) And I haven't cooked that yet (\_) Does that meet your requirements (?) #00:06:38-1#

A: That (-) I'm just a voice assistant here (-) You have to (-) You can decide everything (,) The only thing where I intervene is when you have already made the recipe (\_) Otherwise you are completely free in what you do (\_) #00:06:48-9#

TP: No, I haven't done it yet (\_) Good (\_) Yes, um (-) Is it more of a starter portion or more of a main course portion (\_) Because I would like to cook for two (,) Or at least for two if you want to eat with us (?)   
#00:07:03-0#

A: Yes (,) Thank you for the invitation (,) I would eat with you, so (-) yes, the ingredients would be for four portions (,) Um (-) It doesn't say what's on the side (,) But it's like this //it looks like it's a main course (\_)// #00:07:18-4#

TP: //We can probably also make rice// or so (\_) Bit of a filling side dish there is (,) Um (-) Can you read me the list of ingredients (?) #00:07:27-5#

A: Yes (,) #00:07:27-7#

TP: So that I know how much it is (?) #00:07:29-1#

A: Wait a minute (,) So (-) ingredients for four servings are two large aubergines (,) about 700 grams (,) Salt Pepper from the mill (,) Two shallots two cloves of garlic (,) Eight tablespoons of olive oil (,) One teaspoon of finely chopped thyme (,) one teaspoon finely chopped OREgano (,) one teaspoon finely chopped sage (,) 125 millilitres vegetable stock (,) 700 grams tomatoes (,) 300 grams feta cheese (-) eight dried tomatoes oil two tablespoons olive paste from the jar (\_) #00:08:18-8#

TP: Ok (\_) Yes well we only have ONE aubergine now (,) I think I HAVE another aubergine (,) (..) #00:08:25-9#

A: Crass (\_) I thought I had something extraordinary now but meanwhile you still have an aubergine at home (\_) #00:08:31-1#

TP: Yes is my favourite vegetable (\_) #00:08:32-6#

A: Really (?) Damn (\_) (smalltalk) #00:09:01-1#

TP: Um (-) (...) Hm (\_) Yes good (\_) But I don't know if we can eat four portions (\_) I think I'd make half and just add a cucumber salad (.. ) Um (-) And then we'll all be satisfied somehow (\_) And if not (-) Or I could make the rest of the asparagus (\_) Hm (\_),) Um (-) And then we'll all be full somehow (\_) And if not (-) Or I could make the rest of the asparagus (\_) Hm (\_) (asks what she's allowed to do in the experiment and what not) Ok (\_) Good (\_) Then I'd say let's make half a recipe (,) and see (\_) #00:10:00-1#

A: Yes (-) #00:10:01-5#

TP: Exactly (\_) Um (-) Can you read out the ingredients to me again slowly, so that I can get them whenever you have them (?) #00:10:11-5#

A: So ingredients for two servings now (-) One large aubergine (,) #00:10:14-8#

TP: Yes (,) #00:10:15-9#

A: Salt (,)   
#00:10:17-4#

TP: Mhm (,) #00:10:20-9#

A: Pepper from the mill (,) #00:10:21-4#

TP: Yeah ok I'll get it when I need it (,) #00:10:24-0#

A: A shallot (,) #00:10:25-2#

TP: Mhm (,) Well, then I'll just take an onion (,) half an onion (,) #00:10:29-3#

A: A clove of garlic (,) #00:10:30-2#

TP: Yes (,) #00:10:31-4#

A: Four tablespoons of olive oil (,) #00:10:36-3#

TP: Um (-) are enough (,) #00:10:38-2#

A: Half a teaspoon of finely chopped thyme (,) #00:10:42-6#

TP: Ok Thyme (?) Yes (,) #00:10:49-3#

A: Half a teaspoon of finely chopped oregano (,) #00:10:52-6#

TP: Mhm (,) #00:10:53-7#

A: Half a teaspoon of finely chopped sage (,) #00:10:57-1#

TP: Ok (,) #00:10:58-2#

A: 62 and a half millilitres of vegetable broth (,) #00:11:00-9#

TP: Now that sounds (unv.) (\_) Funny (\_) Um (-) Ok (,) #00:11:12-8#

A: 350 grams of tomatoes (,) #00:11:25-4#

TP: Yes (,) #00:11:26-4#

A: 150 grams of feta cheese (,) #00:11:37-0#

TP: Yes perfect (,) #00:11:39-2#

A: Um four dried- four dried tomatoes in oil (,) #00:11:43-5#

TP: Yes, well I don't have the oil now (,) But (-) Ah I have it (,) Ok (\_) #00:11:58-6#

A: And a tablespoon of olive paste from the jar (\_) #00:12:02-0#

TP: Yes good (\_) Um (-) We'll leave that out (,) I don't have it there (\_) #00:12:06-7#

A: Ok that's it then (\_) #00:12:08-0#

TP: Ok (\_) Cool (\_) Um (-) Can you tell me what to do next or first (?) #00:12:14-6#

A: First step: Wash the aubergines (,) clean them (,) and cut or slice them lengthwise into half-centimetre-thick slices, zero point five centimetres thick (,) Sprinkle with salt and leave to marinate for about twenty minutes (\_) #00:12:26-0#

TP: Ok (\_) (smalltalk) Ok (\_) Um (-) Now cleaning (?) Cleaning for me just means somehow um (-) washing up (,) and otherwise I wouldn't have done anything else now (\_) So I usually make aubergines also with seeds and so (\_) #00:13:26-4#

A: Ok (,) #00:13:27-2#

TP: Um (-) Can you still look up what that could mean exactly (?) #00:13:32-0#

A: Yes (,) So on kochwerte d e it says to clean aubergine (,) first wash aubergine and remove the stem (,) #00:13:45-0#

TP: Mhm (,) #00:13:45-4#

A: Secondly, if the aubergine is to be sliced and fried, salt the individual slices on both sides (,) and place them on several layers of kitchen paper (,) and thirdly, after half an hour, remove the slices (-) #00:13:55-9#.

TP: Yes ok but that's actually the same as in the recipe (\_) Ok (\_) then I won't do anything else now (\_) Um how thin should the slices be again (?) #00:14:06-7#

A: Zero comma five centimetres (\_) #00:14:08-0#

TP: Zero point five centimetres (\_) (cuts aubergine) Does it say anything about what I should do with the (-) add-on discs, because they are getting smaller and smaller (\_) #00:15:52-4#

A: Um with the what (?) #00:15:53-4#

TP: So with the attachment discs, so to speak, with this one (\_) That is then always smaller (\_) #00:15:57-0#

A: Oh, um, so it's NOT in the recipe, but I'll have a look (\_) So there's nothing there now (\_) #00:16:35-3#

TP: All right (\_) Then (-) It will fit somehow (\_) Ok (\_) Um (-) How was that with the salting and pickling (?) Was that a plate or (-) #00:17:47-3#

A: It says (,) Cut into slices zero point five centimetres thick (,) slice and then sprinkle with salt (\_) And the other recipe for cleaning aubergine in general says (,) that you should salt the individual slices on both sides and lay them on several layers of kitchen paper (\_) #00:18:04-2#

TP: Mhm gut das finden ich jetzt aber blöd (\_) (smalltalk) Ok (\_) Gut (\_) Ähm (-) Was kommt nächstes (?) #00:19:38-4#

A: Um (,) Sprinkle exactly with salt and let it sit for twenty minutes (\_) #00:19:41-3#

TP: Ok (\_) Um (-) Did you also integrate a timer (?) #00:19:45-7#

A: Can I (,) do (\_) #00:19:49-2#

TP: Good (\_) Then (-)(waits until timer is set) #00:20:14-0#

A: And he is running now (\_) #00:20:15-0#

TP: Ok (\_) Super (\_) Ok (\_) What's next (\_) #00:20:23-9#

A: Then for the tomato sauce, peel and finely chop the shallots and garlic (,) So there now (-) I just see there's an oven with it (\_) #00:20:41-3#

TP: (laughs) Ok what the hell (,) How long in the oven (?) #00:20:49-2#

A: Ten to 15 minutes (unv.) #00:20:50-7#

TP: Yes ok (,) That might still work (\_) #00:20:58-4#

A: Does it always get so hot in here then or how (?) #00:21:00-6#

TP: Yes (-) The problem is that the (-) is not properly sealed (,) and then hot air comes out here all the time (,) #00:21:07-8#

A: Ok (-) #00:21:08-5#

TP: And um (-)(.) Yes (\_) #00:21:13-4#

A: Then you don't actually use it or (-) #00:21:15-0#

TP: Yes, it is, so in winter it's great because it's really cold in here because the windows aren't tight, so we can use it to heat the kitchen (,) Um (-) In summer we actually try to avoid it a bit (\_) #00:21:24-6#

A: Ok (\_) #00:21:24-9#

TP: Um, can you read me the whole recipe (?) Because maybe you can mix it up somehow with the oven (-) #00:21:30-3#

A: Yes (-) #00:21:30-7#

TP: So that you fry it in the pan or something (-) #00:21:32-5#

A: So after chopping, scald the tomatoes for a few seconds (,) rinse, skin, quarter, core and cut into small cubes (\_) Heat two tablespoons of olive oil in a saucepan (,) sauté the shallots and garlic (\_) #00:21:44-5#

TP: Mhm (,) #00:21:44-7#

A: Stir in the herb broth and tomatoes and simmer uncovered over low heat for about thirty minutes (,) (.) Season with salt and pepper (\_) Dab the aubergine slices dry (,) Place on a baking tray lined with baking paper (,) Brush with four tablespoons of olive oil (,) And bake in a preheated oven 200 degrees above (,) for about ten to fifteen minutes until lightly browned (\_) Cut the cheese into strips about zero point five centimetres thick (,) dab the dried tomatoes dry and cut them into quarters lengthwise (\_) remove the aubergine slices from the oven and spread a little olive paste on the browned side (\_) spread the cheese and dried tomatoes on top (,) roll up tightly and pin together with a toothpick (\_) brush with the remaining oil and put back into the oven (\_) bake again for about ten to fifteen minutes until the rolls are browned on the outside (\_) to serve, arrange the tomato sauce on plates and place the aubergines inside (,) garnish with fresh herbs if desired (\_) #00:22:46-0#

TP: Ok (\_) So I think at least the first frying could probably also be done in a pan, so then it's just not as BEAUTIFUL (-) may I modify the recipe (?) #00:22:53-9#

A: Yeah sure you can do what you want yeah (\_) #00:22:57-4#

TP: Ok (\_) So (\_) Two shallots (\_) Shallots are these little onions or (?) So (-) SO about (\_) #00:23:24-5#

A: Um yes (,) Yes (\_) #00:23:27-5#

TP: Ok (\_) Then (-) I'll just assume that (-) half an onion corresponds to about two shallots (?) #00:24:00-9#

A: Do you actually cook every day then (?) #00:24:03-4#

TP: Erm (-) Almost, so I'm at home with my family about once a week (,) Then my mum cooks (,) But sometimes I also cook in the morning (,) because I usually only go there in the evening (,) Yes, I would say (-) Erm (-) Probably seven times a week because sometimes just twice in the morning a bit of pasta and then vegetables over it so that I can take it to university (?) #00:24:32-0#

A: Yes (-) #00:24:33-1#

TP: And in the evening again and on the weekend one day somehow not when I'm at my boyfriend's or something (,) cooking (,) #00:24:43-2#

A: So do you do it as a hobby then (-) you would see it as a hobby (-) or do you do it to feed yourself out of I don't know because you don't want to go to the refectory or something (\_) #00:24:55-3#

TP: Well, it's kind of fun (,) I probably wouldn't call it a hobby, so if someone were to ask me what your hobbies are, I probably wouldn't say cooking (\_) But not just because I want to eat healthy (\_) I just want to have something tasty to eat (\_) I think my food is tastier than the food from the cafeteria (\_) #00:25:15-7#

A: Yes (,) #00:25:17-3#

TP: Ok (\_) #00:25:19-0#

A: Yes (,) #00:25:19-4#

TP: Good (\_) What is the next step (?) #00:25:21-7#

A: Um (-) scald tomatoes for a few seconds (,) rinse skin quarter core and cut into small cubes (\_) #00:25:28-3#

TP: Ok (,) I don't know if I'll do it now because (-) um they are cherry tomatoes anyway (,) #00:25:34-7#

A: Hm (,) #00:25:35-8#

TP: And (-) When they are so SMALL there is almost nothing left (\_) So I think I'll skip the step and just quarter them right away (\_) I don't think it's bad if there is a bit of skin in the sauce (,) So (\_) Does it say anything about how many grams (?) Because they are not (-) #00:25:57-7# now.

A: So for two servings it's 350 grams of tomatoes (\_) #00:26:00-8#

TP: Ok (\_) Um (,) (unv.) Good (\_) Um should I already do something with the onions (?) So what would be the next step (?) #00:26:54-8#

A: Um (,) #00:26:56-0#

TP: Probably cooking them somehow or (?) #00:26:57-6#

A: Ok heat two tablespoons of olive oil in a saucepan (,) then sauté the shallots and garlic (\_) #00:27:01-7#

TP: Ah ok (\_) Um (-) Would you estimate that the pot is enough (?) So from the total amount when you look at everything (?) #00:27:13-6#

A: Um, what should go in there (,) There should be shallots (,) Yes, I think so (\_) #00:27:20-0#

TP: Ok (\_) It always takes a bit longer until it gets warm (,) How big should the cubes be again (?) #00:28:11-2#

A: Um (-) It just says small cubes (\_) #00:28:13-3#

TP: Ok (\_) (small talk) (prepares to) Ah you know what (,) actually I want to try out skinning (\_) If I add (unv.) now anyway (,) um (-) then I can do it (\_) It's just funny when in some of my mom's cookbooks it says somehow in every recipe that you use tomatoes.) (,) um (-) then I can do it (\_) It's just funny when in some of my mom's cookbooks it says somehow in every recipe you make with tomatoes that you should skin them (\_) And I've just never done it (\_) And I'm too lazy then (\_) #00:30:43-7#

A: Oh, it says how to do it or (?) #00:30:46-3#

TP: That's what it says, yes, exactly (\_) It says somehow at the beginning that and the vegetables, I don't know, are a bit older (,) maybe tomato paste was somehow more exotic (,) I don't know (,) um (-) and (-) that's more or less given as a reference (,) #00:31:09-6#

A: Ok (,) #00:31:29-2#

TP: Ah (\_) Yes, I know what I wanted (,) We had taken out the (-) fuse from the oven before (,) because if we are not there then we were somehow afraid that if something goes wrong then everything will burn down (\_) and (-) now I have put the fuse back in (?) Ok (\_) Can you explain the part about scalding again (?) #00:31:58-0#

A: So it says scald tomatoes for a few seconds (,) rinse skin quarter core and cut into small cubes (\_) #00:32:03-8#

TP: Ok (\_) That means (,) I need something (-) a spoon (?) (prepares to) Can you find out more about how to do it with the skinning (?) Because (-) nothing is coming off yet (?) #00:32:53-7#

A: Yes (-) I'll have a look (,) Uh the tomato is scratched crosswise with a kitchen knife (?) #00:33:01-6#

TP: Mhm (?) #00:33:02-2#

A: And secondly, the tomatoes are boiled briefly in boiling water (?) #00:33:05-8#

TP: Ok (-) #00:33:06-4#

A: In cold water the skin comes off the tomato almost by itself (\_) #00:33:09-0#

TP: Ah (\_) Yes //well then (,)// #00:33:10-7#

A: //And the skin// of the tomatoes can be removed quite easily with a kitchen knife (\_) #00:33:14-2#

TP: Ok (\_) Then (,) Ah that's already starting a bit (,) Oh that goes really easy (\_) Funny (\_) (skins tomatoes) #00:35:24-9#

A: Did it work (?) #00:35:26-1#

TP: Yes (,) #00:35:27-7#

A: Cool (,) #00:35:28-0#

TP: I was actually quite surprised (,) Because it wasn't quite scored before but apparently (,) Ok good (\_) Then of course it's easier to cut (\_) That's another advantage (\_) (prepares and continues cooking) (smalltalk) Would have been more practical with several larger toMAts (\_) #00:40:42-5#

A: (laughs) Yes, that's right (\_) #00:40:45-7#

TP: Ok (\_) Um (-) Like uh how should the onions be kind of glazed or is there nothing more specific there (\_) #00:40:55-7#

A: Um, it only says herbs, broth and tomatoes (,) Um (-) Simmer open over low heat for about thirty minutes (\_) #00:41:05-0#

TP: How much broth was that again (?) #00:41:09-8#

A: Wait (,) 62 and a half millilitres (\_) #00:41:17-4#

TP: Ok (\_) And herbal broth now in that you (-)(.) put the thyme oregano and sage in (?) or (-) because before in the ingredients it said yes vegetable broth (\_) #00:41:28-1#

A: Ne so herbs comma broth and // stir in tomatoes yes (\_)// #00:41:31-4#

TP: //Ah ok (\_)// #00:41:46-1#

A: Uh um the timer has expired (\_) #00:42:11-1#

TP: Then I would still stir that in first and then process the aubergines (\_) #00:42:18-7#

A: Yes (-) #00:43:29-9#

TP: Um how much of the herbs again (?) #00:43:34-0#

A: Erm (-) Half a teaspoon each (\_) And finely chopped (\_) #00:43:44-5#

TP: Yes (-) I think they count as finely chopped (\_) Ok tell me what else I should do with the rolls (?) #00:45:12-6#

A: Exactly (\_) Um (,) pat the aubergine slices dry (,) place on a baking tray lined with baking paper (,) brush with four tablespoons of olive oil (,) and bake in a preheated oven at 200 degrees for about ten to fifteen minutes (\_) #00:45:24-4#

TP: Ok (,) #00:45:24-9#

A: Until they are lightly browned (\_) #00:46:25-0#

TP: So (-) Only olive oil nothing else or (?) #00:46:35-9#

A: Exactly just olive oil (\_) Four tablespoons (\_) #00:46:39-1#

TP: Ok (,) (prepares to) I think I'll get some more though because I think it's going to run out soon (\_) #00:48:03-3#

A: Yes (-) #00:48:16-0#

TP: At the end of the day, all I have to do is fry the aubergine, but that will probably take a while (,) maybe you can look around (,) and see if you can find a cucumber salad recipe that I haven't tried yet (,) I usually make it with yoghurt, but maybe you can also make it with crème fraîche (,) then I can use some more of your ingredients (?) #00:48:34-4#

A: Yes (,) I look (,) Right there I have a cucumber salad with crème fraîche for four servings a large cucumber (,) #00:48:42-5#

TP: Yes (-) #00:48:43-3#

A: Uh medium onion (,) two tablespoons chives (,) teaspoon medium hot mustard (,) 200 grams crème fraîche (,) #00:48:49-4#

TP: Mhm (,) #00:48:49-9#

A: Um (-) Three tablespoons of oil (,) tablespoons of vinegar (,) And salt (\_) #00:48:53-9#

TP: Yes I can try (\_) What do I have to do DA (?) #00:49:14-5#

A: Um (-) First salt the sliced cucumbers heavily (,) then //by and by// #00:49:17-4#

TP: //cucumbers planed (?)// #00:49:18-9#

A: Yes (\_) #00:49:19-9#

TP: Um (-) Ok (\_) Yes just read everything first (\_) #00:49:26-6#

A: Yes (\_) Um (-) First salt the sliced cucumbers (,) Then gradually add the rest of the ingredients and let them rest for about fifteen minutes (\_) Then season with salt and pepper to taste (\_) That //was it (\_)// #00:49:36-3#

TP: //Ok (\_)// Ok (\_) Then I need the ingredients again (\_) I didn't get that (\_) #00:49:42-7#

A: Ok (\_) A big cucumber sliced thinly (?) #00:49:45-2#

TP: Mhm (?) #00:49:47-0#

A: One medium onion finely diced (,) #00:49:50-1#

TP: Yes ok well then we take the big one the (unv.) (?) #00:49:52-8#

A: Two tablespoons of chives (,) rolls so (\_) rolls (,) #00:49:57-6#

TP: Um (-) I would get it fresh from the balcony but probably only when (-) Yes (\_) #00:50:02-5#

A: Ok (\_) Um (-) A teaspoon of mustard (,) Medium hot (,) #00:50:11-9#

TP: Mhm (,) #00:50:12-5#

A: 200 grams crème fraîche (? ) Three tablespoons sunflower oil (?) #00:50:20-4#

TP: Ok (?) Mhm (?) #00:50:25-3#

A: A tablespoon of vinegar (,) And salt and pepper (\_) #00:50:28-4#

TP: Ok (\_) Is there anything about the type of vinegar (?) #00:50:33-9#

A: Nope, it doesn't say (\_) #00:50:41-3#

TP: Um (-) Is there anything else said about how long the tomatoes should cook (?) So the sauce (?) #00:50:48-5#

A: Um (,) Nope, so it says simmer (\_) //let (\_)// #00:50:56-1# over low heat for thirty minutes.

TP: //Ok (\_)// Did any people write anything about the cucumber salad (?) So just like that (-) #00:52:20-7#

A: So there are 95 ratings with an average of four point two eight stars (\_) #00:52:25-7#

TP: Ok (,) #00:52:26-6#

A: And people just wrote super I made it with herb crème fraîche (-) uh really delicious (,) with (-) a clove of garlic goes well with it (,) and maybe a few slices of tomato tasty (\_) #00:52:36-5#

TP: Ok (\_) (smalltalk) I would like to know if this is an instant couscous like the one (-) I have (\_) So if you just add another (unv.) (?) #00:55:01-4#

A: Well, it says (,) when preparing for two people, 100 grams of couscous around 50 millilitres of boiling hot water or stock (\_) Pour very hot stock or hot water over the couscous (,) Salt if necessary (,) Cover and leave to swell for about five minutes (,) #00:55:13-9#

TP: Yes (,) Ok (\_) Sounds similar (\_) Can I just take mine (?) Because //that's already// open then you don't have to open a new pack (\_) #00:55:22-8#

A: //Yes, of course (\_)// (TP prepares couscous) #00:56:18-8#

TP: Ok (\_) I'm supposed to fry the aubergines (\_) Or in the oven (\_) How long did it say that it should take in the oven (?) #00:56:27-5#

A: There it was ten to fifteen minutes until they were lightly browned (\_) #00:56:31-6#

TP: Ok they would be well lightly browned (\_) Um (-) Was the mustard in the salad in tablespoons or in teaspoons (\_) #00:57:37-0#

A: The mustard (,) teaspoons (\_) One teaspoon (\_) #00:57:43-9#

TP: Was there anything else measured in spoons (?) #00:57:48-1#

A: Yes one tablespoon of vinegar (,) so THREE tablespoons of sunflower oil and two tablespoons of chives (\_) #00:57:55-5#

TP: Ok (\_) I'm just trying to save a bit of spoons (\_) That's why (-) Um (-) I would have liked to have taken the mustard first with a tablespoon and then (-) But the rest (unv.) #00:58:19-6#

A: Ok (\_) #00:58:36-3#

TP: What and you had said a tablespoon of vinegar (?) #00:58:40-1#

A: A tablespoon of vinegar yes (\_) #00:58:49-0#

TP: And how much oil (?) #00:58:50-5#

A: Three tablespoons (\_) #00:59:24-6#

TP: I should have mixed the sauce first (\_) And then only (\_) (smalltalk) (fry) There was still salt and pepper in the salad or (?) #01:00:42-9#

A: Exactly yes (,) #01:01:09-1#

TP: And chives too (\_) #01:01:12-1#

A: Yes (-) (smalltalk) #01:04:21-8#

TP: I'll put a little oil in (,) (unv.) Oh crap, there were onions in the cucumber salad or (?) #01:06:06-8#

A: Um (-) yes (\_) A medium and diced (\_) (smalltalk) #01:11:25-1#

TP: Ok (\_) Maybe I can already prepare something for the filling of the aubergines (?) What was there to do (?) #01:11:31-1#

A: Um (-) One moment (,) Exactly, so it says (-) Take the aubergine slices out of the oven and spread some olive paste on the browned side of each (,) #01:11:41-8#

TP: Mhm (,) #01:11:42-2#

A: Spread cheese and dried tomatoes on top (,) roll up tightly and pin together with toothpicks (\_) #01:11:49-7#

TP: The tomatoes were probably chopped or (?) #01:11:51-8#

A: Ah one moment (\_) Before I (-) there was a step before that (,) so before taking out of the oven cut cheese into (-) zero point five centimetre thick strips dab dry the dried tomatoes soaked in oil and quarter lengthwise (\_) And take aubergines out of the oven and spread some olive paste on the browned side (,) spread cheese and dried tomatoes on top (\_) First roll up and pin together with toothpicks (\_) #01:12:16-8#

TP: Can you maybe look for a substitute for olive paste (?) Because first of all I don't have it here and secondly my friend doesn't like olives (\_) #01:13:05-2#

A: I have recipes for olive paste but no substitutes (,) Um (-) #01:13:12-4#

TP: If not, I could just use some sage (,) (unv.) (smalltalk) Now I didn't even ask if the strips should be lengthwise or crosswise (\_) #01:14:25-3#

A: Um it's not there anyway (\_) #01:15:25-1#

TP: Ok (\_) Um (-) Can you read me again the step to fill (?) #01:15:29-9#

A: Yes, um (,) cheese (,) exactly (\_) Spread slices of aubergine with olive paste and cheese and dried tomatoes on top (,) First roll up and stick together with toothpicks (\_) #01:15:42-4#

TP: Does it say anything whether you should roll them up lengthwise or crosswise (?) #01:15:47-5#

A: Uh no (,) But (,) #01:15:51-3#

TP: From the picture (?) #01:15:51-4#

A: From the picture, they are clearly lengthwise (\_) So (-) #01:15:55-0#

TP: So could be like this or like (?) #01:15:56-6#

A: Exactly like that and not so not roll up lengthwise but at the short (unv.) //roll up (\_)// #01:16:01-3#

TP: //Ok (\_)// All right (\_) (prepares) Does it say approximately how much (?) Um (-) cheese or (..) tomatoes should be on it (?) #01:17:11-1#

A: Per role you mean (?) Um (-) Ne (\_) #01:17:14-1#

TP: And are they only in the middle or are they also everywhere (\_) #01:17:17-3#

A: So according to the picture (,) Yes, so I do most of it is in the middle already yes (\_) #01:17:23-8#

TP: Ok (\_) #01:17:24-0#

A: Should actually (-) Yes (\_) Already in the middle (\_) #01:17:27-4#

TP: Ok (\_) #01:17:27-7#

A: A few (,) so a little bit on the edge (,) but (-) everything in the middle (\_) #01:18:47-2#

TP: Did I cut them too thin (?) If they tear now (?) (prepares further)(smalltalk) So (\_) Ok (\_) They have to go back into the oven or (?) #01:25:46-1#

A: Actually yes (,) #01:25:47-2#

TP: Ok (\_) Then (-) I'll throw them all in the frying pan (,) #01:25:57-8#

A: The point is that they are browned on the outside but you already have them anyway or (?) #01:26:01-0#

TP: Yes a little bit (\_) #01:26:02-0#

A: Yes (-) #01:26:04-0#

TP: But I hope that maybe the cheese inside will melt a little bit, so I would like to put them in the pan for a short time (-) Some of them stick together quite well and others rather like this (-) //Naja (,)// #01:26:33-1#

A: //Ok (,)// #01:29:57-3#

TP: Ok (\_) I think then I would actually be finished (,) #01:29:59-9#

A: All right (,)